



Stabilizer «Kompleden-S»

Use: stabilizer is recommended for use in the production of sour cream and sour cream products of varying fat content; drinking and dessert yoghurts, as well as other dietary fermented milk products (kefirs, curdled milk, fermented baked milk).

Advantages for use:

- gives the product stable viscous consistency;
- prevents syneresis during thermal exposure;
- slows the acidity growth process in the finished product;
- easy to use.

Technological recommendations for use:

- | | |
|--|------------|
| - sour cream and sour cream products 15% | 0,5...0,7% |
| - sour cream and sour cream products 20% | 0,3...0,8% |
| - drinking yoghurt | 0,5...0,8% |
| - dessert yoghurt | 0,7...1,5% |
| - kefir with different fat content | 0,5...1,0% |

Technological recommendations for use:

Stabilizer is highly soluble in milk or skimmed milk with vigorous stirring in a fairly wide range of temperatures – from 15 to 50°C.

Add to the normalized mixture just before homogenization and pasteurization (also possible in the form of a solution 1:5), does not require swelling.

If the technological process involves double pasteurization and homogenization, it is recommended to apply the stabilizer before the second process.

Packing: multilayer bag with polyethylene liner, 25 kg.

Shelf life: 12 months from date of manufacture.

Production: OOO «VNPP «PLANETA»

OOO «VNPP «PLANETA»
64 Chervonoarmiyska str. ,
uts. Velykyy Burluk
Kharkiv region
62602, Ukraine
e-mail: tovplaneta@gmail.com

Tel/fax: +38 (057)738-38-53
Tel.: +38 (057)738-16-43
Mob.: +38 (095)567-36-54
+38 (097)703-32-72